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## NORWOOD, OHIO.

**Bakeries—Sanitary Regulation. (Reg. Bd. of H., Feb. 6, 1915.)**

SECTION 1. All places used for any process of mixing, compounding, or baking for sale or for purposes of restaurants, bakeries or hotels, any bread, biscuits, pretzels, crackers, buns, rolls, macaroni, cakes, pies, or any food product of which flour or meal is the principal ingredient, shall be deemed bakeries for the purpose of this resolution.

SEC. 2. Every bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, furniture, tools, machinery, pans, and utensils. All vehicles from which any bread or other bakeshop product is sold shall be kept in a clean condition, and all baskets or other containers in which any of the said products are conveyed through the streets shall be closely covered in a way to exclude dust, flies, and other sources of contamination. All parts of the bakery shall be adequately lighted at all times and shall be ventilated by means of windows, or skylights, or air shafts, or air ducts, or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating construction and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour: *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or rising of dough shall of necessity be interfered with or prevented.

SEC. 3. The floor of every place used as a bakery, if below the street level, shall be constructed of concrete, cement, asphalt, or other impervious material, or of tile laid in cement, which floor may, if desired, be covered with a hardwood floor having tight joints. If above street level, the floor may be of hardwood, with tight joints, or may be of any impervious material, as above provided. The angles where the floor and walls join shall be made and maintained so as to be rat-proof: *Provided, however,* Nothing herein shall be construed to permit the use of a cellar or basement as a bakery.

SEC. 4. Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from April 1 to December 1, be fitted with self-closing wire screen doors and wire window screens. The side walls and ceilings shall be well and smoothly plastered, tiled, or sheathed with metal or wood sheathing and shall be kept in good repair. If made of mill construction with smooth surface, such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint or lime washed or calcimined, and all woodwork shall be kept well painted with oil paint.

SEC. 5. Every such bakery shall be provided with adequate plumbing and drainage facilities, including well-ventilated water-closets and impermeable wash sinks or iron supports. No water-closet compartment shall be in or in direct communication with a bakery.

SEC. 6. No person shall sleep or live in any bakery or in the room where flour or meal used in connection therewith or the food products made therein are handled or stored. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, sanitary, and open to inspection. No domestic animal shall be permitted in a bakery or place where flour or meal is stored in connection therewith.

SEC. 7. All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with slippers or shoes and a suit of washable material, which shall be used for that purpose only. These garments shall at all times be kept clean.

SEC. 8. Cuspidors of impervious material shall be provided and shall be cleaned daily. No employee or other person shall spit or discharge any substance from the nose, mouth, or any part of the body on the floor or side walls of any bakery or place where food products of such bakery are stored.

SEC. 9. The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco or to spit on the floor of such bakery.

SEC. 10. No person who has consumption, scrofula, or any venereal disease or any communicable or loathsome skin disease, shall work in a bakery, and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such bakery.

SEC. 11. All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. No such materials or products shall be stored nearer to the floor than one foot.

SEC. 12. Every bakery shall be kept clean at all times and free from rats, mice, or vermin, and from all matter of an infectious or contagious disease.

SEC. 13. No bakery shall be located over or under or within 25 feet of any place or building where horses or cows are housed or maintained, or where the processes of rendering, glue making, fertilizer making and other foul-smelling products are carried on.

SEC. 14. Operatives, employees, clerks, and all persons who handle the material from which food is prepared, or the finished product before beginning and immediately after visiting a toilet or lavatory, shall wash their hands and arms thoroughly in clean water.

SEC. 15. The health officer and authorized inspectors and employees of the department of health shall have the right at all times to enter to make such inspection and such record of the condition of any bakery as they deem necessary, and if such inspection shall disclose a lack of conformity with this resolution the health officer may require such changes, alterations, or renovations as may be necessary to make such bakery comply with the provisions of this resolution, and in addition thereto any person failing to comply with the terms hereof may be prosecuted as provided by law.

#### **Milk and Cream, Sale of—Pasteurization Required. (Reg. Bd. of H., Feb. 6, 1915.)**

SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, offer for sale, or have in his possession for the purpose of selling, or giving away, to any person or persons in the city of Norwood, any milk or cream which has not been pasteurized as hereinafter required.

SEC. 2. Milk or cream shall be deemed pasteurized within the meaning of this regulation if the same shall have been heated to a temperature of not less than 145° Fahrenheit, and held at that temperature for not less than 30 minutes; the health officer of the board of health or his assistants shall be empowered to inspect at all reasonable times the process of pasteurization, also the premises, apparatus, and conditions under which the same is done.

SEC. 3. Such pasteurization shall be done by the use of a Jenessen universal and wizard all holding system, and the apparatus shall be equipped with a brewer's long-stemmed thermometer: *Provided, however,* That the milk or cream which is obtained from any dairy or dairies which is under the direct control of a recognized milk commission of the Cincinnati academy of medicine, which is certified or inspected by such commission, shall not be required to be pasteurized as herein provided.

SEC. 4. This regulation to take effect and be in force from and after the first day of June, 1915.

SEC. 5. If any person, firm, or corporation vending milk or cream fails to comply with this resolution, his permit to vend milk or its products in the city of Norwood shall be revoked, and in addition thereto he may be prosecuted as is provided by law.